

# Mój Porter Bałtycki

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **42**
- SRM **54.7**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **20 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **20 min** at **76C**
- Sparge using **2.7 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (56.2%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (22.5%)	79 %	22
Grain	cookie burszynowy	0.25 kg (5.6%)	70 %	49
Grain	Carafa III	0.2 kg (4.5%)	70 %	1034
Grain	Briess - Chocolate Malt	0.25 kg (5.6%)	60 %	690
Grain	Strzegom Czekoladowy ciemny	0.25 kg (5.6%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	90 min	4 %
Boil	Lublin (Lubelski)	30 g	30 min	4 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	100 ml	---